Creative Enzymes®

Yogurt Powder

Cat. No. EXTZ-569

Lot. No. (See product label)

Introduction

Description	Sour milk powder, also known as solid yogurt, is an instant food product made by fermenting fresh cow's milk with a mixture of Lactococcus lactis and Lactobacillus. The product retains the nutritional components and flavor of fermented dairy products, and is also rich in probiotics, which have functions such as aiding digestion, promoting absorption, and inhibiting the production of intestinal toxins.

Product Information

Form	powder